Index to Authors

ALBERTS, M. *see* SOMERVILL, P. C.

ALUYI, H. S. & DRUCKER, D. B. Trimethylsilyl-sugar profiles of *Streptococcus milleri* and *Streptococcus mitis* 391

ALZAMORA, S. M. *see* CHIRIFE, J.

ANANABA, G. A. *see* EVANS, J. B.

ANDERSEN, H. M. *see* RICHARD, J.

ANDO, Y. & TSUZUKI, T. Mechanism of chemical manipulation of the heat resistance of *Clostridium perfringens* spores 197

BALDRY, M. G. C. The bactericidal, fungicidal and sporicidal properties of hydrogen peroxide and peracetic acid 417

BARAK, R., NUR, I. & OKON, Y. Detection of chemotaxis in *Azospirillum brasilense* 399

BARROW, P. A. A note on a method to aid sampling populations for characteristics 311

BEEZER, A. E. *see* PERRY, B. F.

BELL, R. G. The effect of variation of thermal processing on the microbial spoilage of chub-packed luncheon meat 249

BELL, R. G. & DE LACY, K. M. A note on the microbial spoilage of undercooked chub-packed luncheon meat 131

BEN-SHALOM, N. *see* JUVEN, B. J.

BERGDOLL, M. S. *see* EVANS, J. B.

BLICKSTAD, E. & MOLIN, G. The microbial flora of smoked pork loin and frankfurter sausage stored in different gas atmospheres at 4°C 45

BOLTON, F. J. & COATES, D. Development of a blood-free *Campylobacter* medium: screening tests on basal media and supplements, and the ability of selected supplements to facilitate aerotolerance 125

BONANTS-VAN LAARHOVEN, T. M. G. *see* MOSSEL, D. A. A.

BRISBANE, P. G. & KERR, A. Selective media for three biovars of *Agrobacterium* 425

BROXTON, P., WOODCOCK, P. M. & GILBERT, P. A study of the antibacterial activity of some polyhexamethylene biguanides towards *Escherichia coli* ACTT 8739 345

BRUCE, J., DAVEY, G. M. & DRYSDALE, E. M. A note on a single tube technique for the Hugh and Leifson's oxidation-fermentation test 143

BRUCE, J. *see* JOHNSTON, D. W.

BRYANT, T. N. A microcomputer based information storage and retrieval system for the maintenance of records for a culture collection 101

BURGES, H. D. *see* JONES, D. R.

CHANDER, H. *see* CHOPRA, A. K.

CHIRIFE, J., ALZAMORA, S. M. & FONTAN, C. F. Microbial growth at reduced water activities: studies of a_w prediction in solutions of compatible solutes 339

CHOPRA, A. K. & CHANDER, H. Factors effecting lipase production in *Syncephalastrum racemosum* 163

COATES, D. *see* BOLTON, F. J.

COTHER, E. J. & POWELL, V. Physiological and pathological characteristics of *Erwinia chrysanthemi* isolates from potato tubers 37

COVE, J. H. & HOLLAND, K. T. The effect of benzoyl peroxide on cutaneous micro-organisms *in vitro* 379

COVE, J. H., KEARNEY, J. N., HOLLAND, K. T. & CUNLIFFE, W. J. The vitamin requirements of *Staphylococcus cohnii* 203

CROUCHER, S. C. & BARNES, E. M. The occurrence and properties of *Gemmiger formicilis* and related anaerobic budding bacteria in the avian caecum 7

CUNLIFFE, W. J. *see* COVE, J. H.; also INGHAM, E.

CUNNINGHAM, C. R. *see* JONES, J. G.

DAVEY, G. M. *see* BRUCE, J.

DAVIES, G. H. G. & PHAM, A. V. A note on bile tolerance in *Streptococcus agalactiae* 127

DE LACY, K. M. *see* BELL, R. G.

DOGRA, R. C. *see* PAHWA, K.

DONOGHUE, H. D., HUDSON, D. E. & PERRONS, C. J. Effect of inoculation sequence and nutrients upon *Streptococcus mutans* BTH and *Streptococcus mitior* LPA-1 growing on human teeth in an artificial mouth 23

DOORES, S. & WESTHOFF, D. C. Selective method for the isolation of *Sporolactobacillus* from food and environmental sources 273

DRUCKER, D. B. *see* ALUYI, H. S.; also TURTON, L. J.

DRYSDALE, E. M. *see* BRUCE, J.

EKLUND, T. The anti-microbial effect of dissociated and undissociated sorbic acid at different pH levels 383

EKLUND, T. *see* NESS, I. F.

EVANS, J. B., ANANABA, G. A., PATE, C. A. & BERGDOLL, M. S. Enterotoxin production by *Staphylococcus aureus* from poultry 257

FONTAN, C. F. *see* CHIRIFE, J.

FRISVAD, J. C. A selective and indicative

medium for groups of *Penicillium viridicatum* producing different mycotoxins in cereals 409
FULFORD, R. J. *see* PETTIPHER, G. L.
GADD, G. M. The use of solid medium to study effects of cadmium, copper and zinc on yeasts and yeast-like fungi: applicability and limitations 57
GANGULI, L. A. *see* TURTON, L. J.
GÉLINAS, P. & GOULET, J. Neutralization of the activity of eight disinfectants by organic matter 243
GILBERT, P. *see* BROXTON, P.
GLENN, D. R. *see* PITT, J.
GORMAN, S. P., HUTCHINSON, E. P., SCOTT, E. M. & MCDERMOTT, L. M. Death, injury and revival of chemically treated *Bacillus subtilis* spores 91
GOULET, J. *see* GÉLINAS, P.
GOWLAND, G. *see* INGHAM, E.
GRATADOUX, J. J. *see* RICHARD, J.
HILL, J. *see* JOHNSTON, D. W.
HILLIER, V. F. *see* TURTON, L. J.
HOCKING, A. D. *see* PITT, J.
HOLLAND, K. T. *see* COVE, J. H.; also INGHAM, E.
HOLLEY, R. A. *see* TREVORS, K. E.
HOLTON, J. A. note on the preparation and use of a selective medium for the isolation of *Acinetobacter* spp. from clinical sources 141
HUDSON, D. E. *see* DONOGHUE, H. D.
HUTCHINSON, E. P. *see* GORMAN, S. P.
INGHAM, E., HOLLAND, K. T., GOWLAND, G. & CUNLIFFE, W. J. Studies of the extracellular proteolytic activity produced by *Propionibacterium acnes* 263
ISHIYANA, I. *see* MIURA, T.
JOHNSTON, D. W., BRUCE, J. & HILL, J. Incidence of antibiotic-resistant *Escherichia coli* in milk produced in the west of Scotland 77
JONES, D. R., KARUNAKARAN, V. & BURGES, H. D. Phages naturally associated with the *aizawai* variety of insect pathogen *Bacillus thuringiensis* and their relevance to strain identification 373
JONES, J. G. A note upon the isolation and enumeration of bacteria which deposit and reduce ferric iron 305
JONES, J. G., SIMON, B. M. & CUNNINGHAM, C. R. Bacterial uptake of algal extracellular products; an experimental approach 355
JUVEN, B. J., BEN-SHALOM, N. & WEISSLOWICZ, H. Identification of chemical constituents of tomato juice which affect the heat resistance of *Lactobacillus fermentum* 335
KARUNAKARAN, V. *see* JONES, D. R.
KATAYAMA-FUJIMURA, Y. *see* TAMAOKO, J.
KEARNEY, J. N. *see* COVE, J. H.
KEMPTON, A. G. *see* TREVORS, K. E.
KERR, A. *see* BRISBANE, P. G.
KHULLER, G. K., TANEJA, R. & NATH, N. Effect of fatty acid supplementation on the lipid isolation of *Mycobacterium smegmatis* ATCC 607, grown at 27°C and 37°C 63
KURAISHI, H. *see* TAMAOKO, J.
LIGTENBERG-MERKUS, A. M. T. *see* MOSSEL, D. A. A.
MABBITT, L. A. *see* PETTIPHER, G. L.
MCDERMOTT, L. M. *see* GORMAN, S. P.
MEE, B. J. & NIKOLETTI, S. M. Plasmids encoding trimethoprim resistance in bacterial isolates from man and pigs 225
MELLERGAARD, S. Purification and characterization of a new proteolytic enzyme produced by *Aeromonas salmonicida* 289
MILES, R. J. *see* PERRY, B. F.
MIURA, Y., NAGAI, T. & ISHIYAMA, I. Fatty acid and lipid compositions of *Conidiobolus* 85
MOLIN, G. *see* BLICKSTAD, E.
MOSSEL, D. A. A., BONANTS-VAN LAARHOVEN, T. M. G., LIGTENBERG-MERKUS, A. M. T. & WERDLER, M. E. B. Quality assurance of selective culture media for bacteria, moulds and yeasts: an attempt at standardization at the international level 313
NAGAI, T. *see* MIURA, Y.
NATH, N. *see* TANEJA, R.
NESS, I. F. & EKLUND, T. The effect of parabens on DNA, RNA and protein synthesis in *Escherichia coli* and *Bacillus subtilis* 237
NHLAPO, W. M. *see* SOMERVILLE, P. C.
NIEMELA, S. I. *see* VÄÄTÄNEN, P.
NIKOLETTI, S. M. *see* MEE, B. J.
NUR, I. *see* BARAK, R.
OBETA, J. A. N. A note on the micro-organisms associated with the fermentation of seeds of the African oil bean tree (*Pentaclethra macrophylla*) 433
OKON, Y. *see* BARAK, R.
PAHWA, K. & DOGRA, D. R. Uptake hydrogenase system in urd bean (*Vigna mungo*) *Rhizobium* in relation to nitrogen fixation 405
PATE, C. A. *see* EVANS, J. B.
PELLON, J. R. A note on the repair of the *Escherichia coli* nucleoid structure after heat shock 439
PERRONS, C. J. *see* DONOGHUE, H. D.
PERRY, B. F., BEEZER, A. E. & MILES, R. J. Characterization of commercial yeast strains by flow microcalorimetry 183
PETTIPHER, G. L., FULFORD, R. J. & MABBITT, L. A. Collaborative trial of the direct epifluorescent filter technique (DEFT), a rapid method for counting bacteria in milk 177
PHAM, A. V. *see* DAVIES, G. H. G.

PITT, J., HOCKING, A. D. & GLENN, D. R. An improved method for the detection of *Aspergillus flavus* and *A. parasiticus* 109
POWELL, V. *see* COTHER, E. J.
RAMAKRISHNA, C. & SETHUNATHAN, N. Inhibition of heterotrophic and autotrophic nitrification in bacterial cultures by carbaryl and 1-napthol 191
RANGANATHAN, B. *see* SINHA, R. N.
RENAUD, A. M. *see* VAN SCHOTHORST, M.
RICHARD, J., ANDERSEN, H. M. & GRATADOUX, J. J. Rapid method for selecting appropriate solid media for the enumeration of aerobic micro-organisms 329
SCOTT, E. M. *see* GORMAN, S. P.
SETHUNATHAN, N. *see* RAMAKRISHNA, C.
SIMON, B. M. *see* JONES, J. G.
SINHA, R. M. & RANGANTHAN, B. Cellulolytic bacteria in buffalo rumen 1
SMART, J. L., TRUMAN, M. L. & STRINGER, M. F. A note on the antibiotic susceptibilities of *Clostridium perfringens* serotypes isolated from meat 135
SOMERVILLE, P. C., NHLAPO, W. M. & ALBERTS, M. Differentiation of *Salmonella typhi* using resistotyping 171
STRAŠKRABOVÁ, V. The effect of substrate shock on populations of starving aquatic bacteria 217
STRINGER, M. F. *see* SMART, J. L.
TAMAOKO, J., KATAYAMA-FUJIMURA, Y. & KURAISHI, H. Analysis of bacterial menaquinone mixtures by high performance liquid chromatography 31
TANEJA, R. *see* KHULLER, G. K.
TREVORS, K. E., HOLLEY, R. A. & KEMPTON, A. G. Isolation and characterization of a *Lactobacillus plantarum* bacteriophage isolated from a meat culture 281
TRUMAN, M. L. *see* SMART, J. L.
TSUZUKI, S. *see* ANDO, Y.
TURTON, L. J., DRUCKER, D. B., HILLIER, V. F. & GANGULI, L. A. Effect of eight growth media upon fermentation profiles of ten anaerobic bacteria 295
VÄÄTÄNEN, P. & NIEMELÄ, S. I. Factors regulating the density of bacteria in process waters of a paper mill 367
VAN SCHOTHORST, M. & RENAUD, A. M. Dynamics of salmonella isolation with modified Rappaport's medium (R10) 209
VASSILIDIS, P. The Rappaport-Vassiliadis (RV) enrichment medium for the isolation of salmonellas: an overview 69
WEISSLOWICZ, H. *see* JUVEN, B. J.
WERDLER, M. E. B. *see* MOSSEL, D. A. A.
WESTHOFF, D. C. *see* DOORES, S.
WOODCOCK, P. M. *see* BROXTON, P.

Index of Subjects

Acinetobacter (HOLTON) 141
Aerobic micro-organisms (RICHARD, ANDERSEN & GRATADOUX) 329
Aeromonas salmonicida (MELLERGAARD) 289
Aerotolerance (BOLTON & COATES) 125
African oil bean tree (OBETA) 433
Agrobacterium (BRISBANE & KERR) 425
Algal products (JONES, SIMON & CUNNINGHAM) 355
Anaerobic bacteria (CROUCHER & BARNES) 7; (TURTON, DRUCKER, HILLIER & GANGULI) 295
Antibacterial activity (BROXTON, WOODCOCK & GILBERT) 345
Antibiotic resistance (JOHNSTONE, BRUCE & HILL) 77
Antibiotics (SMART, TRUMAN & STRINGER) 135
Aquatic bacteria (STRAŠKRABOVÁ) 217
Artificial mouth (DONOGHUE, HUDSON & PERRONS) 23
Aspergillus flavus (PITT, HOCKING & GLENN) 109
Aspergillus parasiticus (PITT, HOCKING & GLENN) 109
Azospirillum brasilense (BARAK, NUR & OKON) 399
Bacillus subtilis (NESS & EKLUND) 237; (GORMAN, SCOTT & MCDERMOTT) 91
Bacillus thuringiensis (JONES, KARUNAKARAN & BURGES) 373
Bactericide (BALDRY) 417
Bacteriophage (TREVORS, HOLLEY & KEMPTON) 281
Benzoyl peroxide (COVE & HOLLAND) 379
Bile tolerance (DAVIES & PHAM) 127
Blood-free medium (BOLTON & COATES) 125
Buffalo (SINHA & RANAGATHAN) 1
Caecum (CROUCHER & BARNES) 7
Campylobacter (BOLTON & COATES) 125
Carbaryl (RAMAKRISHNA & SETHUNATHAN) 191
Cellulolytic bacteria (SINHA & RANAGATHAN) 1
Cereals (FRISVAD) 409
Chemical injury (GORMAN, HUTCHINSON, SCOTT & MCDERMOTT) 91
Chemotaxis (BARAK, NUR & OKON) 399
Chromatography (TAMAOKO, KATAYAMA-FUJIMURA & KURAISHI) 31
Clostridium perfringens (SMART, TRUMAN & STRINGER) 135; (ANDO & TSUZUKI) 197
Conidiobolus (MIURA, NAGAI & ISHIYAMA) 85
Counting bacteria (PETTIPHER, FULFORD & MABBITT) 177
Cutaneous micro-organisms (COVE & HOLLAND) 379
Density of bacteria (VÄÄTÄNEN & NIEMELA) 367
Differing pH (EKLUND) 383
Direct epifluorescent filter technique (PETTIPHER, FULFORD & MABBITT) 177
Disinfectants (GÉLINAS & GOULET) 243
DNA (NESS & EKLUND) 237
Enterotoxin (EVANS, ANANABA, PATE & BERGDOLL) 257
Epifluorescent (PETTIPHER, FULFORD & MABBITT) 177
Erwinia chrysanthemi (COTHER & POWELL) 37
Escherichia coli (BROXTON, WOODCOCK & GILBERT) 345; (JOHNSTON, BRUCE & HILL) 77; (NESS & EKLUND) 237; (PELLON) 439
Fatty acid (KHULLER, TANEJA & NATH) 63; (MIURA, NAGAI & ISHIYAMA) 85
Fermentation (OBETA) 433
Fermentation profiles (TURTON, DRUCKER, HILLIER & GANGULI) 295
Ferric iron (JONES) 305
Flow microcalorimetry (PERRY, BEEZER & MILES) 183
Frankfurter (BLICKSTAD & MOLIN) 45
Fungicide (BALDRY) 417
Gemmiger formicilis (CROUCHER & BARNES) 7
Growth media (TURTON, DRUCKER, HILLIER & GANGULI) 295
Heat shock (PELLON) 439
Hugh and Leifson (BRUCE, DAVEY & DRYSDALE) 143
Hydrogen peroxide (BALDRY) 417
Hydrogenase (PAHWA & DOGRA) 405
Improved medium (PITT, HOCKING & GLENN) 109
Indicative medium (FRISVAD) 409
Information storage (BRYANT) 101
International standardization (MOSSEL, BONANTS-VAN LAARHOVEN, LIGTENBERG-MERKUS & WERDLER) 313
Iron (JONES) 305
Isolation (DOORES & WESTHOFF) 273; (JONES) 305
Lactobacillus fermentum (JUVEN, BEN-SHALOM & WEISSLOWICZ) 335
Lactobacillus plantarum (TREVORS, HOLLEY & KEMPTON) 281

Lipase production (CHOPRA & CHANDER) 163
Lipid (MIURA, NAGAI & ISHIYAMA) 85
Luncheon-meat (BELL & LACY) 131; (BELL) 249
Meat starter culture (TREVORS, HOLLEY & KEMPTON) 281
Menaquinone (TAMAOKO, KATAYAMA & KURAISHI) 31
Metals (GADD) 57
Microbial flora (BLICKSTAD & MOLIN) 45
Microbial spoilage (BELL & DE LACY) 131
Micro-computer (BRYANT) 101
Milk (JOHNSTON, BRUCE & HILL) 77; (PETTIPHER, FULFORD & MABBITT) 177
Modified Rappaport's medium (VAN SCHOTHORST & RENAUD) 209
Moulds (MOSSEL, BONATS-VAN LAARHOVEN, LIGTENBERG-MERKUS & WERDLER) 313
Mycobacterium smegmatis (KHULLER, TANEJA & NATH) 63
Mycotoxins (FRISVAD) 409
1-Naphthol (RAMAKRISHNA & SETHUNATHAN) 191
Neutralization (GÉLINAS & GOULET) 243
Nitrification (RAMAKRISHNA & SETHUNATHAN) 191
Nitrogen fixation (PAHWA & DOGRA) 405
Nucleoid repair (PELLON) 439
Oxidation-fermentation test (BRUCE, DAVEY & DRYSDALE) 143
Paper mill (VÄÄTÄNEN & NIEMELÄ) 367
Parabens (NESS & EKLUND) 237
Penicillium viridicatum (FRISVAD) 409
Peracetic acid (BALDRY) 417
Phages (JONES, KARUNAKARAN & BURGES) 373
Plasmids (MEE & NIKOLETTI) 225
Polyhexamethylene biguanides (BROXTON, WOODCOCK & GILBERT) 345
Pork (BLICKSTAD & MOLIN) 45
Potato tubers (COTHER & POWELL) 37
Poultry (EVANS, ANANABA, PATE & BERGDOLL) 257
Propionibacterium acnes (INGHAM, HOLLAND, GOWLAND & CUNLIFFE) 263
Protein synthesis (NESS & EKLUND) 237
Proteolytic activity (INGHAM, HOLLAND, GOWLAND & CUNLIFFE) 263
Proteolytic enzyme (MELLERGAARD) 289
Rappaport-Vassiliadis medium (VASSILIADIS) 69
Records (BRYANT) 101
Resistotyping (SOMERVILLE, NHLAPO & ALBERTS) 171
Rhizobium (PAHWA & DOGRA) 405
RNA (NESS & EKLUND) 237
Rumen bacteria (SINHA & RANGANATHAN) 1
Salmonella typhi (SOMERVILLE, NHLAPO & ALBERTS) 171
Salmonellas (VAN SCHOTHORST & RENAUD) 209; (VASSILIADIS) 69
Sampling populations (BARROW) 311
Selective media (BRISBANE & KERR) 425; (FRISVAD) 409; (HOLTON) 141; (MOSSEL, BONANTS-VAN LAARHOVEN, LIGTENBERG-MERKUS & WERDLER) 313
Selective method (DOORES & WESTHOFF) 273
Single tube technique (BRUCE, DAVEY & DRYSDALE) 143
Sorbic acid (EKLUND) 383
Spoilage of meat (BELL) 249
Sporicide (BALDRY) 417
Sporolactobacillus (DOORES & WESTHOFF) 273
Staphylococcus aureus (EVANS, ANANABA, PATE & BERGDOLL) 257
Staphylococcus cohnii (COVE, KEARNEY, HOLLAND & CUNLIFFE) 203
Starving aquatic bacteria (STRAŠKRABOVÁ) 217
Streptococci (DONOGHUE, HUDSON & PERRONS) 23
Streptococcus agalactiae (DAVIES & PHAM) 127
Streptococcus milleri (ALUYI & DRUCKER) 391
Streptococcus mitis (ALUYI & DRUCKER) 391
Substrate shock (STRAŠKRABOVÁ) 217
Syncephalastrum racemosum (CHOPRA & CHANDER) 163
Teeth (DONOGHUE, HUDSON & PERRONS) 23
Thermal processing (BELL) 249
Tomato juice (JUVEN, BEN-SHALOM & WEISSLOWICZ) 335
Trimethoprim resistance (MEE & NIKOLETTI) 225
Trimethylsilyl-sugar profiles (ALUYI & DRUCKER) 391
Urd bean (*Vigna mungo*) (PAHWA & DOGRA) 405
Vitamin (COVE, KEARNEY, HOLLAND & CUNLIFFE) 203
Water activity (CHIRIFE, ALZAMORA & FONTAN) 339
Yeasts (MOSSEL, BONANTS-VAN LAARHOVEN, LIGTENBERG-MERKUS & WERDLER) 313; (PERRY, BEEZER & MILES) 183
Yeast-like fungi (GADD) 57